

**AMENDMENT TO THE ABSTRACT**

**Please replace the abstract on page 21, with the following rewritten abstract.**

**A clean copy of the abstract is also attached hereto.**

To easily take soybean 7S globulin in an effective amount appropriate for the purpose (for example, such an amount as expected as efficacious in achieving a physiological effect of controlling neutral fat level in blood), it is intended to provide a shaped food having a favorable taste and a process for producing the same. It is secondarily intended to provide a processing method appropriate for preparing such a food with a favorable taste without inhibiting the detection of the 7S component. A process for producing a shaped food characterized by comprising expanding hydrated dough comprising a starchy substance and swelling a moisture containing soybean 7S protein dough by heating, followed by and drying the expanded dough. In this process, more specifically speaking, the hydrated dough contains comprises 30% by weight or more (in terms of solid matters) of soybean 7S protein and 10% by weight or more of a the starchy material. The, the heat swelling is performed by sandwich-heating or microwave heating so as to lower the moisture content after heat swelling to 7-30% by weight or less, and the moisture content is finally lowered to not more than 12% by weight or less. Although the drying may be carried out by heat swelling means, it is preferable to employ an additional drying step. A shaped food having favorable taste is produced. The method does not inhibit the detection of the 7S component in the shaped food.